

Pils

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (75%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (6.3%) | 75 % | 5 |
| Grain | Carabody | 0.5 kg (6.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Mash | Waimea | 20 g | 20 min | 15.7 % |
| Aroma (end of boil) | Azacca | 30 g | 15 min | 14 % |
| Boil | Citra | 20 g | 10 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us-5 | Ale | Dry | 11.5 g | --- |